

AVENUE
TERROIR

2010

ESTERLIN

CLÉO VINTAGE 2010

THE STORY

In 1948, 3 families decided to gather their means of production to create one of the first cooperative winery in Champagne. Today, Esterlin gathers more than 200 winegrowers on a 230 acres vineyard, producing each vintage awarded champagnes. Always without malolactic fermentation to preserve the typical freshness of Champagne.

TASTING NOTES

Blanc de Blanc "Cléo" cuvée elegantly combines the different expression of Chardonnay. It is a mature champagne, rich and complex revealing citrus and white flowers aromas while unveiling gourmand notes of honey, brioche, dried fruit...

A champagne with a great energy, all in intensity.



WINEMAKING

Cléo Blanc de Blancs 2010 is made without malolactic fermentation in order to preserve the freshness and complexity of the aromas. This champagne is vinified at 50% in French oak barrel.

FOOD PAIRING

The Cléo will be the perfect match for fish such as roasted salmon with butter, a pan-fried scallop just garnished with shallot reduction, sauteed seashell with candied lemon and butter croutons

DECANTER 2023

Restrained nose showing multilayered notes of brioche, croissant, green kernel fruit and nutty nuances. Lively acidity on the palate.

GRAPE VARIETIES

100% chardonnay,

